



# STRIP STEAK FLORENTINE

with Sautéed Spinach and Cauliflower Mash



HELLO

ROSEMARY OIL

Infusing oil with this woody herb adds an extra layer of aromatics to everything

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 680



Yukon Gold Potatoes



Lemon



Rosemary



Baby Spinach



Cauliflower Florets



Garlic



New York Strip Steak



Beef Demi-Glace  
(Contains: Milk)

*Please note that this recipe may be packaged with samples that contain wheat, soy, and milk*



## START STRONG

For extra creamy and rich potatoes and cauliflower, add a bit of milk or butter as you're mashing everything together.

## BUST OUT

- Peeler
- Paper towel
- Large pot
- Aluminum foil
- Strainer
- Small bowl
- Large pan
- Oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 16 oz | 32 oz
- Cauliflower Florets 10 oz | 20 oz
- Lemon 1 | 2
- Rosemary ¼ oz | ½ oz
- New York Strip Steak 10 oz | 20 oz
- Garlic 2 Cloves | 4 Cloves
- Baby Spinach 5 oz | 10 oz
- Beef Demi-Glace 1 | 2

## HELLO WINE

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### 1 BOIL CAULIFLOWER AND POTATOES

**Wash and dry all produce.** Peel **potatoes**, then cut into ½-inch cubes. Place **cauliflower** and **potatoes** in a large pot with a pinch of **salt** and enough **water** to cover by 1 inch. Halve **lemon**. Squeeze juice from one half into pot. Bring to a boil and cook until potatoes and cauliflower are tender, about 15 minutes. Drain and return to pot.



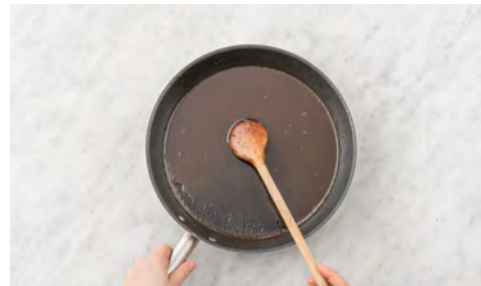
### 4 COOK SPINACH

Using a paper towel, carefully wipe clean pan used for steak, then heat a drizzle of **oil** in it over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Toss in **spinach**. Cook until tender and wilted, 2-3 minutes. (**TIP:** Add a splash of water if spinach won't wilt.) Season with **salt**, **pepper**, and a squeeze of **lemon**. Remove from pan and set aside.



### 2 COOK STEAK

Meanwhile, heat **1 TBSP oil** in a large pan over medium-high heat. Add entire bunch of **rosemary**. Cook, tossing, until crispy and fragrant, 2-3 minutes. Remove from pan and discard, keeping as much oil in pan as possible. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side.



### 5 MAKE SAUCE

Add ½ **cup water** and **beef demi-glace** to pan. Bring to a boil and let bubble until reduced by half, 2-3 minutes. Remove from heat. Season to taste with **salt** and **pepper**. Stir in any juices from steak that have collected on plate.



### 3 MAKE MASH

Remove **steak** from pan and let rest on a plate, covering loosely with foil to keep warm. Carefully pour **oil** from pan into a small bowl and set aside. After returning **potatoes** and **cauliflower** to pot, mash with potato masher or fork until mostly smooth. Season to taste with **salt** and **pepper**. Cover and keep warm on stove over low heat. Thinly slice **garlic**.



### 6 FINISH AND PLATE

Slice **steak** against the grain. Divide mash and **spinach** between plates, then top mash with steak. Drizzle with sauce and reserved **oil**.



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## IMPECCABLE!

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(Contains: Wheat, Soy, Milk)